

Welcome to Coriander's, a premier establishment serving authentic ethnic Indian cuisine designed by experienced Indian chefs. We are committed to superior fresh ingredients, excellent service, and a fun atmosphere.

Coriander's has been operating in Christchurch since 2006 and has become known as Canterbury's top Indian dining experience.

#### Talk about heat!

All of our meals can be made mild, medium, hot or extra hot on request.





kick of heat

For those who like the easy road

MEDIUM Packs a comfortable

нот! Prepare to sweat!

Not for the faint

of heart



EXTRA HOT! Caution: Spontaneous combustion highly possible!

#### Something for everyone

All mains are served with plain basmati rice.

Most of our meals are gluten free and we have a dedicated vegan menu. Many other dishes can be made vegetarian or vegan - see the icons below which are shown next to dishes on the menu.

Note: Our chicken is marinated in yoghurt sauce before cooking.

Please ask the duty manager to request vegan or dairy free options.



AVAILABLE





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AVAILABLE



AVAILABLE

NO ADDED

GLUTEN



**Disclaimer:** Our gluten free items are made with gluten free ingredients in a shared kitchen that prepares allergen containing ingredients. While we take steps to minimise the likelihood of exposure to flour, our gluten free items are not recommended for guests with celiac or any other gluten sensitive disorder.

www.corianders.co.nz

review us on a tripadvisor

#CoriandersNZ



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(per person) 60.00

**DID YOU KNOW?** 

This banquet is available to order

for one person

group of 60.

right through to a

#### Starters

One samosa, one onion bhaji, one lamb chop, lamb tikka and Coriander's special tikka.

#### Main course

Each person can choose one main from the menu (excludes lamb shank curry). Served with basmati rice, plain naan bread, popadoms and

mango chutney.

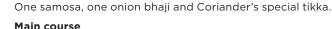
Dessert

Your choice from our desserts menu.

**Coriander's Gold Banquet** 

#### **Coriander's Silver Banquet**

(per person) 50.00



Starters

Each person can choose one main from the menu (excludes lamb Shank Curry)

Served with basmati rice, plain naan bread.

#### **Coriander's Kids Banquet**

(per person) 30.00

Two pieces of chicken tikka. Kids portion of butter chicken or mango chicken. One chocolate naan bread.

#### Dessert

Your choice from our desserts menu.

#### Coriander's Vegetarian Banquet (per person) 50.00

#### Starters

One samosa, one onion bhaji, one vegetable pakora, and one cheese pakora.

#### Main course

Each person can choose one main from the menu. Served with basmati rice, plain naan bread, popadoms and mango chutney.

#### Dessert

Your choice from our desserts menu.

#### **Coriander's Vegan Banquet**

#### (per person) 50.00

#### Starters

One samosa, one onion bhaji, one cauliflower pakora, and crispy potato.

#### Main course

Each person can choose one main from the Vegan menu. Served with basmati rice, tandoori roti, popadoms and mango chutney.

#### Dessert

Your choice from our desserts menu.

Conditions apply.

DID YOU KNOW? India is the world's

largest democracy, with 1.4 billion people.

NY

India.

A SPICY FACT

70% of all the world's

spices come from



#### Chef's Special Sizzling Tandoori Platter

(for two) **40.00** 

Includes two lamb chops, two tandoori king prawns, lamb tikka, two fish amritsari tikka and two Coriander's special tikka.

#### **Coriander's Vegetarian Sizzling Platter**

(for two) 32.00

PLATTERS Any of these platters

of 60.

can be ordered for

two people, right through to a group

Includes two malai chaap, two tandoori mushrooms, two paneer tikka and two vegetable pakora.

# Coriander's Platter (for two) 38.00

Includes two samosa, two onion bhaji, two lamb chops and two chicken tikka.

#### Coriander's Vegetarian Platter

(for two) 30.00

(for two) 30.00

Includes two samosa, two onion bhaji, two vegetable pakora, and two cheese pakora. A must for all vegetarians.

#### **Coriander's Vegan Platter**

Includes two samosa, two onion bhajis, cauliflower pakoras and crispy potato.

#### Vegetable Samosa

٥ v 10.00

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A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a homemade flaky pastry, deep-fried. Two pieces per portion.

#### Onion Bhaji

Crispy onion fritters made with fresh herbs and chickpea batter, deep fried. Three pieces per portion.

#### Vegetable Pakora

Selection of mixed vegetables, dipped in a chickpea batter, finished in hot oil. Six pieces per portion.

#### **Tandoori Mushrooms**

20.00

10.00

10.00

Mushrooms marinated in garlic and yoghurt, cooked in the tandoor. Eight pieces per portion. To request vegan, please speak to the Duty Manager.

#### **Cheese Pakora**



Indian cheese layered with spinach, lightly dipped in chickpea batter and finished in hot oil. Six pieces per portion.





#### Paneer Tikka

Homemade Indian cheese marinated in yoghurt and spices, skewered and cooked in tandoor. Six pieces per portion.

#### Chicken Tikka

24.00

22.00

Chicken marinated in spices and yoghurt, cooked on a skewer over flaming charcoal in the tandoor. Five pieces per portion.

#### Lamb Tikka

26.00

Lamb marinated in spices, cooked on a skewer over flaming charcoal in the tandoor. Five pieces per portion.

#### Lamb Chops

30.00

Fresh ginger flavoured young lamb cutlets, marinated in yoghurt and tandoor masala roasted in the tandoor. Four pieces per portion.

#### Tandoori King Prawn

25.00

King prawns marinated aromatically with fresh herbs, spices and a touch of cream, cooked delicately in the tandoor. Eight pieces per portion.

# Tandoori Chicken Half - one leg, one breast20.00Tandoori Chicken Full - two legs, two breasts35.00

Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly-ground spices and yoghurt, skewered and cooked in the tandoor.

#### **Tandoori Chicken Wings**

20.00

Chicken wings marinated in yoghurt with fresh herbs and freshly ground spices. Skewered and cooked in the tandoor. Eight pieces per portion.

NUTRITIOUS NUTMEG Nutmeg is a highly effective stress reliever.



HOT STUFF India is home to

the 'ghost chilli', one of the hottest in the world.



#### Fish Tikka

23.00

23.00

Chunks of gurnard fish marinated in a yoghurt sauce with herbs and spices, cooked in the tandoor. Five pieces per portion.

#### Prawn Pakora

Prawns dipped in a chickpea flour with herbs and spices, then deep-fried. Eight pieces per portion.

#### Chilli Cauliflower

Harabhara Kebab

Marinated cauliflower with mustard and spices deep fried in maple syrup.

#### Malai Chaap

Soya bean pastry marinated in ginger, garlic, spices, creamy yoghurt and cooked in the tandoor.

#### **VEGAN STARTERS**

VG 2	20.00
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LARGE GROUP? We can cater for a group of up to 60 people in the

Bollywood room at our St Asaph Street restaurant.

Green vegetable kofta with coriander and tomato chutney.

Cauliflower Pakora	VG	20.00
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Cauliflower pieces dipped in a chickpea flour with herbs and spices, then deep-fried.

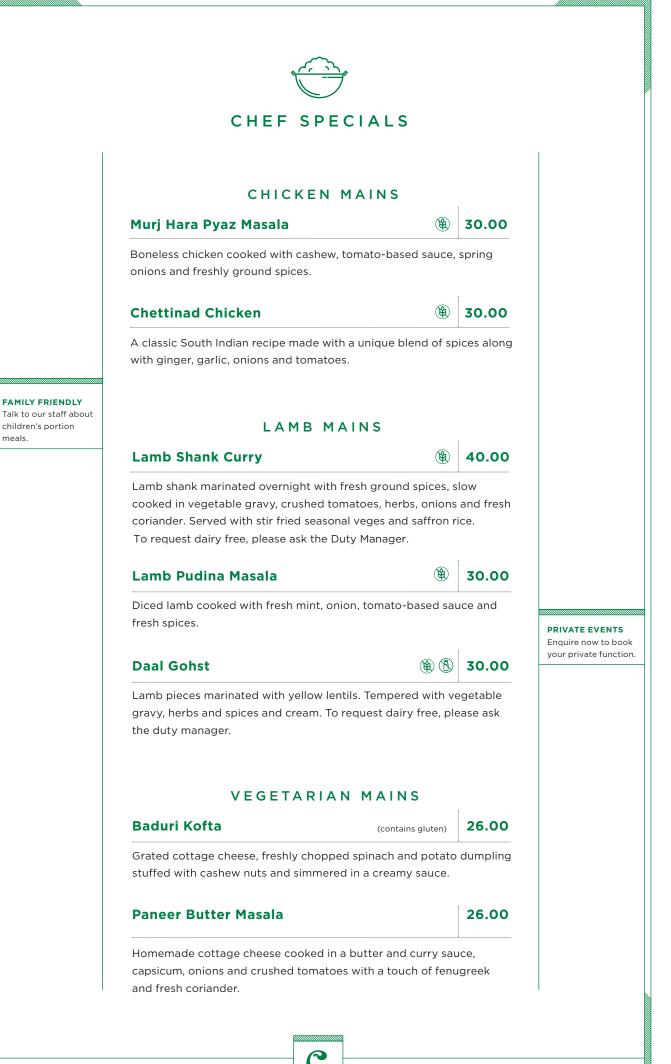
More starters available on our Chef's Specials page. Look for  $\overline{(v_G)}$  symbol.



#### GAME TIME

The game Snakes and Ladders was created by an Indian poet in the 13th century, the game represented virtues and vices.

	CHEF SPECIAL Choose from a decadent selection of I STARTERS		
	<b>Coriander's Crispy Chicken</b> Chicken pieces dipped in a paste of ginger, garli and served with a creamy sauce that will make y		
	<b>Chilli Chicken</b> Chicken pieces mixed with egg, cornflour, ginge	er garlic paste	<b>25.00</b> and soy
	sauce and fried.		23.00
OUR CHEF'S RECOMMENDATIONS	Florets marinated in yoghurt, fenugreek and fre then cooked in tandoor.	00	
	Cheese Chilli		23.00
	Paneer pieces mixed with egg, cornflour, ginger sauce and fried.	garlic paste	and soy
	Crispy Fish Pakora		23.00
	Fish fillets dipped in a paste of ginger, garlic, flo served with a creamy sauce that will make your		
	Fish Amritsari		23.00
	Fish fillets marinated overnight in ginger garlic p dipped in a chickpea flour with herbs and spices Five pieces per portion.		
	Crispy Potatoes	VG V	15.00
	Deep fried and salted chunky potatoes.		A
	Coriander's Special Tikka		23.00
	Fillets of chicken marinated in yoghurt, fenugree spices, then cooked in the tandoor. Five pieces		ground
	Coriander's Special Kebabs		25.00
	Chicken and lamb mince, flavoured with herbs a the tandoor on a skewer. Our chefs highly recon		



meals.

	CHICKEN DI			
	All mains are served with pla	ain basmati rice.		
	Butter Chicken	۲	29.00	
	The most popular Indian dish, cooked in a touch of fenugreek.	a mild butter sauce	with a	
	Chicken Tikka Masala		29.00	NOTE Our chicken is
	Marinated chicken tikka cooked in the tan oan with a selection of spices and cream.		d in the	marinated in a yoghurt sauce. Please ask the du manager if you would like a dish cooked dairy fre
	Chicken Korma		29.00	
	Small chunks of chicken cooked in the tar creamy sauce with herbs and spices.	ndoor and simmere	ed in a	
	Mango Chicken	*	29.00	
	Chicken cooked in an aromatic mango sau cream, herbs and spices.	uce, then tempered	d with	
	Murg Akbari		29.00	
	Chunks of chicken cooked in a mild cream vegetable gravy and egg.	ny sauce, then finis	hed with	
	Chicken Bhuna Masala	<b>(B)</b>	29.00	RAIN OR SHINE India experience six seasons:
A dry dish of diced chicken, stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and curry masala. <b>To request dairy free, please ask the duty manager.</b>		lic, herbs	summer, autumn winter, spring, summer monsoo and winter monsoon.	
	Chicken Vindaloo		29.00	
	A hot dish. It is cooked with vinegar, caps <b>To request dairy free, please ask the dut</b> y		oriander.	
	Bombay Chicken		32.00	
	Diced chicken fillets cooked in a vegetabl	e gravy with freshl	v around	

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Tender pieces of chicken cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream. **To request dairy free, please ask the duty manager.** 

#### Murg Kadai

Chicken cooked in vegetable gravy with crushed onions, garlic, ginger and cream with fresh coriander.

#### **Chicken Jalfrezee**



29.00

Diced chicken cooked with capsicum, herbs and spices, coconut milk and tomatoes.

To request dairy free, please ask the duty manager.

#### Balti Dansak Chicken



Chicken pieces simmered with black lentils. Tempered with vegetable gravy, herbs and spices and cream. To request dairy free, please ask the duty manager.

#### **Chicken Do Payaza**



Cubes of chicken tossed with chunks of onion in a vegetable gravy along with herbs, spices and cream.

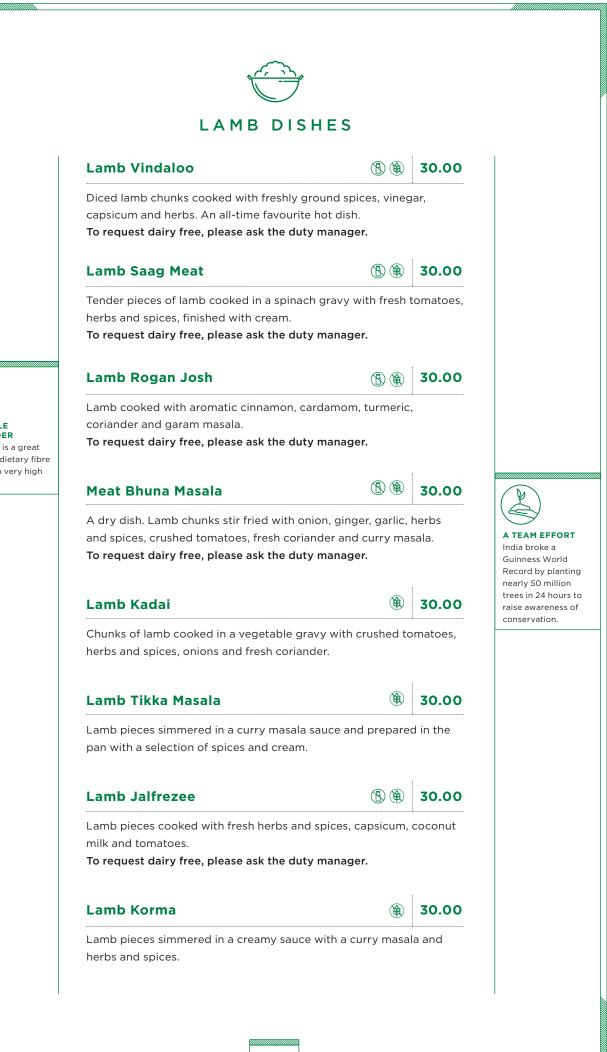


GROW A MO Police officers in one state in India are given a slight pay upgrade for having a moustache.



POWERFUL PEPPER Pepper is known to fight against colds and is particularly

effective against throat infections.



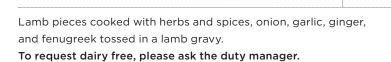


VERSATILE CORIANDER Coriander is a great

source of dietary fibre and is also very high in protein.

#CoriandersNZ

# LAMB DISHES



#### Lamb Posht

Lamb Madras

#### 1 30.00

30.00

Tender cubes of lamb sautéed in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spices.

#### Lamb Do Payaza



Lamb pieces tossed with chunks of onion, in a vegetable gravy along with herbs and spices, cream and fresh coriander.

#### Lamb Bombay

#### 32.00 1

Chunks of lamb cooked in a vegetable gravy with freshly ground spices, cream and fresh coriander.

#### Lamb Balti

۲	30.00
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Chunks of lamb cooked with herbs and spices to give an exotic aroma of cardamom, ginger, garam masala, cumin seeds and tomatoes.

#### Lamb Achari



Diced lamb tempered with spices, onion, herbs and finished with homemade pickle mix.







## VEGAN LOVERS MENU

Our innovative vegan dishes are cooked with soy pieces prepared to taste and feel 'just like chicken'. Vegan dishes are cooked without ghee.

#### Vegan Jalfreezee

28.00

Large, firm soy pieces cooked with herbs and spices, coconut milk and capsicum.

#### Vegan Do Pyaza

28.00

VEGAN FRIENDLY

MENU

Large, firm soy pieces cooked with fancy onions and tomato along with ginger, garlic, spices and fresh coriander.

# Vegan Vindaloo 28.00

Diced soy pieces cooked with freshly ground spices, vinegar, capsicum and herbs. An all-time favourite hot dish.

#### Vegan Achari

# 28.00

28.00

Large marinated soy pieces, prepared in a pan with ginger, garlic, onion seeds, Indian spices and Indian pickle.

#### Vegan Bhuna Masala

A dry dish of soy pieces, stir fried with onion, ginger, garlic, herbs and and spices, capsicum, fresh coriander and curry masala.

# Vegan Saag 28.00

Tender soy pieces cooked in a spinach gravy with fresh tomatoes, herbs, spices and fresh coriander.

#### Vegan Madras

28.00

Tender soy pieces cooked in a fresh tomato gravy, fenugreek powder, ginger, garlic, herbs, spices and fresh coriander.

#### Vegan Butter "Chicken"

30.00

Chunky soy pieces flavoured with fresh capsicum juice, soy milk, cashew gravy, tomato, fresh herbs and spices.

More vegan dishes available on request from throughout the menu.



### **VEGETARIAN DISHES**

#### **Palak Paneer**



Homemade cottage cheese cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream.

Paneer	Makhni		
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Homemade cottage cheese cooked in a butter sauce with a touch of fenugreek.

#### Kadai Paneer



25.00

Homemade cottage cheese cooked in a vegetable gravy with crushed onions, ginger, garlic and fresh coriander.



Vegetables cooked in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spices.

Malai Kofta	(contains gluten)	25.00
		L

Grated cottage cheese and potato dumplings stuffed with cashew nuts and raisins, simmered in a creamy sauce.

Mushroom Masala	25.00
Mushrooms and green peas cooked in a vegetable To request dairy free, please ask the duty manage	 n garlic.
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Mushrooms cooked with chunks of onion and tomato along with ginger, garlic, spices and fresh coriander.

#### **Mixed Vegetables**



Vegetables cooked with a rich blend of spices, green herbs and cheese. To request dairy free or vegan please ask the duty manager.

#### Vegetable Jalfrezee

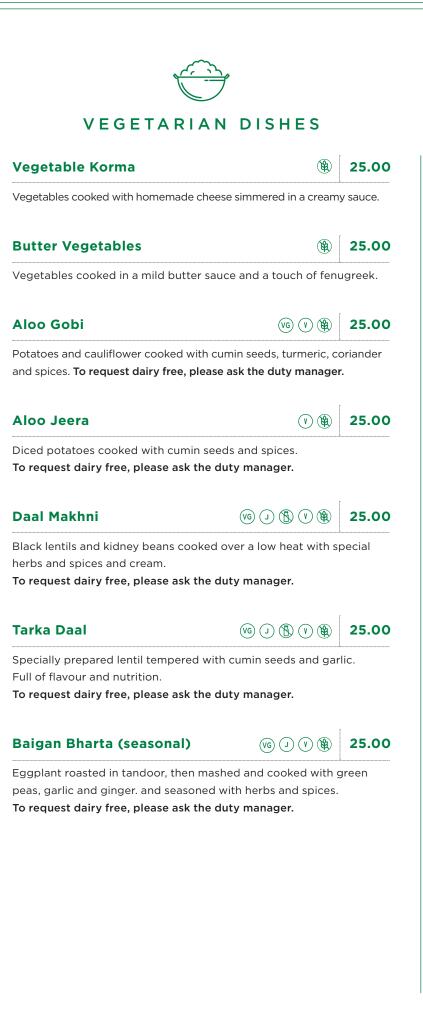


Vegetables cooked with herbs and spices, coconut milk and capsicum. To request dairy free or vegan please ask the duty manager.

VEGES FOR ALL India has the world's lowest meat consumption per person, with 40% of the population being vegetarian.

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TASTY TURMERIC Known as golden spice of India, turmeric purifies the blood and prevents coughs and colds.



SPLENDID SAFFRON Saffron is actually more valuable by weight than gold. It is rich in both vitamin C and vitamin A.

#CoriandersNZ



A classic Goan specialty. Cooked with coconut, capsicum, tomato, cream and an assortment of spices.  Prawn Handi Masala  (*) 33.C Prawn Scooked in a vegetable gravy with curry masala, capsicum, finished with herbs and spices and a touch of cream.  Prawn Jalfrezee  (*) (*) (*) (*) (*) (*) (*) (*) (*) (*	utter Prawns	(B)	33.00
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Prawn Handi Masala (*) 33.0   Prawn Handi Masala (*) 33.0   Prawns cooked in a vegetable gravy with curry masala, capsicum, inished with herbs and spices and a touch of cream. 33.0   Prawn Jalfrezee (*) (*)   Prawns prepared with ginger, garlic, capsicum, coconut milk, comatoes, fresh chillies and coriander. 33.0   Prawns prepared with ginger, garlic, capsicum, coconut milk, comatoes, fresh chillies and coriander. 33.0   Prawns cooked in vegetable gravy with crushed onions, garlic, ging and cream with fresh coriander. 33.0   Prawn Saagwala (*) 33.0   Prawn Do Payaza (*) 33.0   Prawns tossed with chunks of onion in a vegetable gravy along with herbs and spices, ginger, garlic and exotic Indian herbs and spices. 33.0   Prawns tossed with chunks of onion in a vegetable gravy along with herbs and spices and cream. 33.0   Flish Curry (*) 32.0   Fillets of gurnard fish cooked with onion, tomatoes, ginger, garlic and exotic Indian herbs and spices. 32.0   For equest diary free, please ask the duty manager. 32.0   Goa Fish Malabari (*) 32.0   A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum. 32.0   Fish Madras (*) 32.0   A totasic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum. 32.0   A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum. (*)   Fish Madras (*) 3	oa Prawns		33.00
Prawns cooked in a vegetable gravy with curry masala, capsicum, inished with herbs and spices and a touch of cream.       33.0         Prawn Jalfrezee		oconut, capsicum, to	omato,
Prawn Jalfrezee <ul> <li> <li> <li> Prawns prepared with ginger, garlic, capsicum, coconut milk, comatoes, fresh chillies and coriander.    To request diary free, please ask the duty manager.   Kadai Prawns  <ul> <li> <li> (%)</li> <li> </li></li></ul>    Prawns cooked in vegetable gravy with crushed onions, garlic, ging and cream with fresh coriander.</li> </li></li></ul> Prawns Saagwala <ul> <li> <li> <li> (%)</li> <li> <li> </li></li></li></li></ul> Prawn Do Payaza <ul> <li> <li> (%) </li> <li> </li></li></ul> Prawn Do Payaza <ul> <li> (%) </li> <li>     Prawn tossed with chunks of onion in a vegetable gravy along with herbs and spices, fresh comatoes and cream.   Prawn Do Payaza  <ul> <li> (%) </li> <li> 32.0    Prawns tossed with chunks of onion in a vegetable gravy along with herbs and spices and cream.    Fish Curry  <ul> <li> (%) </li> <li> 32.0 </li> </ul>    Fish Curry  <ul> <li> (%) </li> <li> 32.0 </li> </ul>    Fish Malabari  <ul> <li> (%) </li> <li> 32.0 </li> </ul>    A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum.   Fish Madras       (%)    A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum.    Fish Madras      A hot dish. Gurnard fish cooked in a lamb gravy with freshly ground nerbs and spices, onion, garlic and ginger.</li></ul></li></ul>	awn Handi Masala		33.00
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comatoes and cream. To request diary free, please ask the duty   manager.   Prawn Do Payaza   Prawn Do Payaza   Prawn bossed with chunks of onion in a vegetable gravy along   with herbs and spices and cream.   Fish Curry   S   Fish Curry   S <td>awn Saagwala</td> <td></td> <td>33.00</td>	awn Saagwala		33.00
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with herbs and spices and cream. Fish Curry	awn Do Payaza		33.00
<ul> <li>Fillets of gurnard fish cooked with onion, tomatoes, ginger, garlic and exotic Indian herbs and spices.</li> <li>To request diary free, please ask the duty manager.</li> <li>Goa Fish Malabari (a) 32.0</li> <li>A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum.</li> <li>Fish Madras (b) (a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c</li></ul>		a vegetable gravy alc	ong
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A hot dish. Gurnard fish cooked in a lamb gravy with freshly ground nerbs and spices, onion, garlic and ginger.		oked in a creamy saud	ce with
nerbs and spices, onion, garlic and ginger.	sh Madras		32.00
	rbs and spices, onion, garlic and ging	er.	ground
	request diary free, please ask the du		



	Saada Chawal		7.00	
NOTE All other mains are served with a side of	Steamed basmati rice.		<u>k</u>	
basmati rice.	Kashmiri Pulao		8.50	
	Basmati rice with almonds, cashew nuts, raisins a	and coconut	t.	
	Vegetable or Vegan Biryani		28.00	
	Basmati rice cooked with fresh seasonal vegetab	les.		
	Chicken or Lamb or Prawn Biryani		32.00	
	Chicken or lamb pieces or prawn cutlets sautéed then cooked with basmati rice in a vegetable gra		id ginger,	
	Jeera Rice		8.00	
	Steamed premium basmati rice tempered with cu	umin seeds.		GOAL! The most popular sport in India is
	Peas Pulao		8.00	cricket but the national sport is hockey.
	Basmati Rice with roasted cumin, green peas and	d spices.		
	Cauliflower Rice		20.00	
	Sauted grated boiled cauliflower. Popular with	the Keto di	et.	

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Naan	5.00
Leavened bread made of refined flour and bake	d in the tandoor.
Garlic Naan	6.00
Naan bread coated with fresh crushed garlic.	L
Onion Kulcha	8.00
Flatbread stuffed with crispy onion, tomatoes, c	oriander and spices.
Paneer Kulcha	8.00
Flatbread stuffed with grated cottage cheese ar	nd spices.
Kashmiri Naan	8.00
Flatbread stuffed with nuts and raisins.	i.
Vegetable Kulcha	8.00
Naan bread stuffed with mashed seasonal veget	ables.
Chicken Naan	8.00
Flatbread stuffed with diced chicken and spices	
Keema Naan	8.00
Flatbread stuffed with lamb mince, herbs and sp and coriander.	pices, onions,
	-
Tandoori Roti	5.00
Bread made with wholemeal flour.	
Aaloo Prantha	8.00
Naan stuffed with potatoes, herbs and spices, or	nions, and coriander.
Tandoori Prantha	7.00
Wholemeal flourbread with lashings of ghee (cla fenugreek.	arified butter) and
Cheese and Garlic	8.00
Flatbread stuffed with grated mozzarella, crushe	ed garlic and parsley.
Paneer Kulcha with Garlic	8.00
Flatbread stuffed with grated cheese and spices crushed garlic and parsley.	, coated with fresh
Chocolate Naan	8.00
Leavened bread stuffed inside with crispy flakes	



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CLOVES Cloves are known to temporarily treat toothache and are great anti-inflammatories.





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